

Use and Care & Installation Guide

Range

Contents

Aluminum Foil	4, 16	Repair Service	27
Anti-Tip Device	3,21	Safety Instructions	3,4
Appliance Registration	2	Surface Cooking	7-10
Canning Tips	10	Control Settings	7
Care and Cleaning	18, 19	Cookware Tips	8,9
Energy-Saving Tips	5	Warranty	Back Cover
Features	6		
Installation Instructions	21-24		
Leveling	24		
Model and Serial Numbers	2		
Oven	11-17	Installation	21-24
Baking, Baking Guide	12, 13		
Broiling, Broiling Guide	16, 17		
Control Settings	11		
Light; Bulb Replacement	11, 18		
Roasting, Roasting Guide	14, 15		
Thermostat Adjustment	18	GE Answer Center®	
Problem Solver	20	800.626.2000	

Models **JAS02M**
JAS03M

GE Quality Product

Help us help you...

Before using your range, read this book carefully.

It is intended to help you operate and maintain your new range properly.

Keep it handy for answers to your questions.

If you don't understand something or need more help, write (include your phone number):

Consumer Affairs
GE Appliances
Appliance Park
Louisville, KY 40225

Write down the model and serial numbers.

You'll find them on a label under the cooktop on the right side wall.

These numbers are also on the Consumer Product Ownership Registration Card that came with your range. Before sending in this card, please write these numbers here:

Model Number

Serial Number

Use these numbers in any correspondence or service calls concerning your range.

If you received a damaged range...

Immediately contact the dealer (or builder) that sold you the range.

Save time and money. Before you request service...

Check the Problem Solver on page 20. It lists causes of minor operating problems that you can correct yourself.

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

When using electrical appliances, basic safety precautions should be followed, including the following:

- Use this appliance only for its intended use as described in this manual.

- Be sure your appliance is properly wired and grounded by a qualified technician in accordance with the provided installation instructions.

- Don't attempt to repair or replace any part of your range unless it is specifically recommended in this book. All other servicing should be referred to a qualified technician.

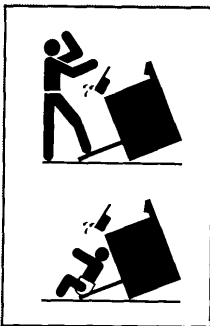
- Before performing any service, **DISCONNECT THE RANGE POWER SUPPLY AT THE HOUSEHOLD DISTRIBUTION PANEL BY REMOVING THE FUSE OR SWITCHING OFF THE CIRCUIT BREAKER.**

- Do not leave children alone—children should not be left alone or unattended in an area where an appliance is in use. They should never be allowed to sit or stand on any part of the appliance.

- Don't allow anyone to climb, stand or hang on the door or range top. They could damage the range and even tip it over, causing severe personal injury.

- **CAUTION: ITEMS OF INTEREST TO CHILDREN SHOULD NOT BE STORED IN CABINETS ABOVE A RANGE OR ON THE BACKSPASH OF A RANGE—CHILDREN CLIMBING ON THE RANGE TO REACH ITEMS COULD BE SERIOUSLY INJURED.**

WARNING—All ranges



can tip and injury could result. To prevent accidental tipping of the range, attach it to the wall or floor by installing the ANTI-TIP device supplied. The device engages one of the rear leveling legs (see Installation Instructions). To check if the device is installed properly, carefully tip the range forward.

If you pull the range out from the wall for any reason, make sure the rear leg is returned to its position in the device when you push the range back.

- Never wear loose-fitting or hanging garments while using the appliance. Flammable material could be ignited if brought in contact with hot heating elements and may cause severe burns.

- Use only dry pot holders—moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch hot heating elements. Do not use a towel or other bulky cloth.

- Never use your appliance for warming or heating the room.

- Storage in or on appliance—Flammable materials should not be stored in an oven or near surface units.

- Keep hood and grease filters clean to maintain good venting and to avoid grease fires.

- Do not let cooking grease or other flammable materials accumulate in or near the range.

- * Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan on surface unit by covering pan completely with well-fitting lid, cookie sheet or flat tray. Flaming grease outside a pan can be put out by covering with baking soda or, if available, a multi-purpose dry chemical or foam type fire extinguisher.

- Do not touch heating elements or interior surface of oven. These surfaces may be hot enough to burn even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact surface units, areas nearby surface units or any interior area of the oven; allow sufficient time for cooling, first.

Potentially hot surfaces include the cooktop and areas facing the cooktop, oven vent opening and surfaces near the opening, and crevices around the oven door. Remember: The inside surface of the oven may be hot when the door is opened.

- When cooking pork, follow the directions exactly and always cook the meat to an internal temperature of at least 170°F. This assures that, in the remote possibility that trichina may be present in the meat, it will be killed and the meat will be safe to eat.

(continued next page)

IMPORTANT SAFETY INSTRUCTIONS (continued)

Oven

- **Stand away from range when opening oven door. Hot air or steam which escapes can cause burns to hands, face and/or eyes.**
- **Don't heat unopened food containers in the oven. Pressure could build up and the container could burst, causing an injury.**
- **Keep oven free from grease buildup.**
- **Place oven shelf in desired position while oven is cool. If shelves must be handled when hot, do not let potholder contact heating units in the oven.**
- **Pulling out shelf to the shelf stop is a convenience in lifting heavy foods. It is also a precaution against burns from touching hot surfaces of the door or oven walls.**
- **When using cooking or roasting bags in oven, follow the manufacturer's directions.**
- **Do not use your oven to dry newspapers. If overheated, they can catch fire.**

Surface Cooking Units

- **Use proper pan size**—This appliance is equipped with one or more surface units of different size. Select cookware having flat bottoms large enough to cover the surface unit heating element. The use of undersized cookware will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of cookware to burner will also improve efficiency.
- **Never leave surface units unattended at high heat settings.** Boilover causes smoking and greasy spillovers that may catch on fire.
- **Be sure drip pans are not covered and are in place.** Their absence during cooking could damage range parts and wiring.
- **Don't use aluminum foil to line drip pans** or anywhere in the oven except as described in this book. Misuse could result in a shock, fire hazard or damage to the range.
- **Only certain types of glass, glass/ceramic, earthenware or other glazed containers are suitable for range-top service;** others may break because of the sudden change in temperature. (See section on "Surface Cooking" for suggestions.)
- **To minimize the possibility of burns,** ignition of flammable materials, and spillage, the handle of a container should be turned toward the center of the range without extending over nearby surface units.
- **Always turn surface unit to OFF before removing cookware.**

- **Keep an eye on foods being fried at HIGH or MEDIUM HIGH heats.**
- **To avoid the possibility of a burn or electric shock, always be certain that the controls for all surface units are at OFF position and all coils are cool before attempting to lift or remove the unit.**
- **Don't immerse or soak removable surface units. Don't put them in a dishwasher.**
- **When flaming foods under the hood, turn the fan off. The fan, if operating, may spread the flame.**
- **Foods for frying should be as dry as possible.** Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over sides of pan.
- **Use little fat for effective shallow or deep-fat frying.** Filling the pan too full of fat can cause spillovers when food is added.
- **If a combination of oils or fats will be used in frying, stir together before heating, or as fats melt slowly.**
- **Always heat fat slowly, and watch as it heats.**
- **Use deep fat thermometer whenever possible** to prevent overheating fat beyond the smoking point.

SAVE THESE INSTRUCTIONS

Energy-Saving Tips

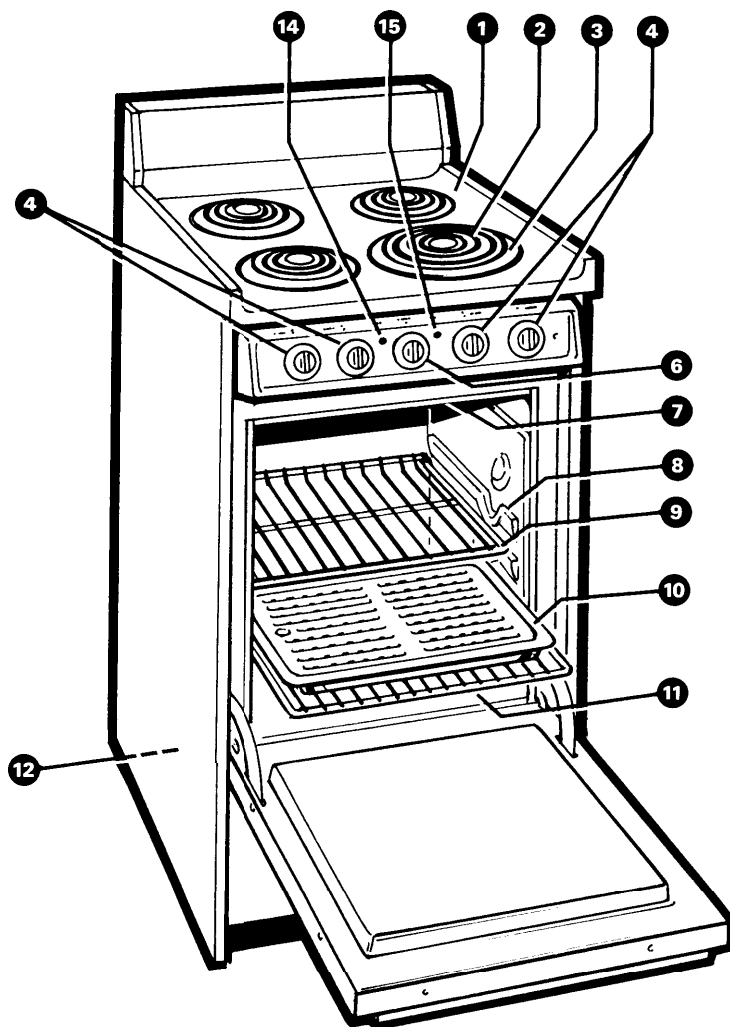
Surface Cooking

- Use cookware of medium weight aluminum, with tight-fitting covers, and flat bottoms which completely cover the heated portion of the surface unit.
- Cook fresh vegetables with a minimum amount of water in a covered pan.
- Watch foods when bringing them quickly to cooking temperatures at high heat. When food reaches cooking temperature, reduce heat immediately to lowest setting that will keep it cooking.
- Use residual heat with surface cooking whenever possible. For example, when cooking eggs in the shell, bring water and eggs to boil, then turn to OFF position and cover with lid to complete the cooking.
- Use correct heat for cooking task:
HI—to start cooking (if time allows, do not use high heat to start).
MEDIUM HI—quick browning.
MED—slow frying.
WARM—finish cooking most quantities, simmer-double boiler heat, finish cooking, and special for small quantities.
LO—to maintain serving temperature of most foods.
- When boiling water for tea or coffee, heat only amount needed. It is not economical to boil a container full of water for one or two cups.

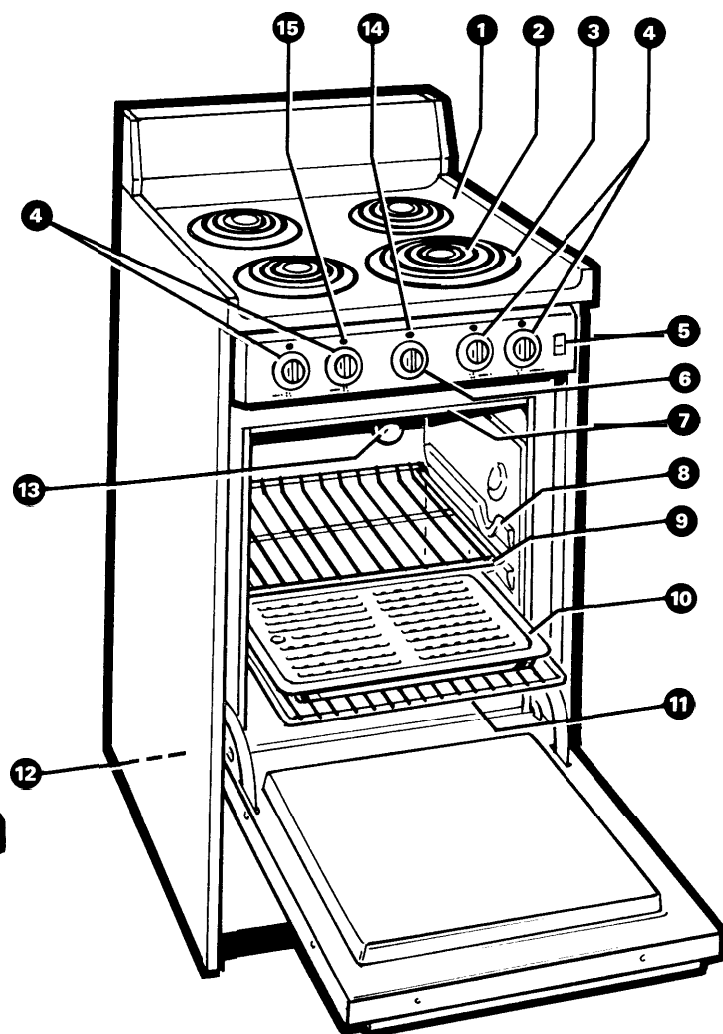
Oven Cooking

- Preheat oven only when necessary. Most foods will cook satisfactorily without preheating. If you find preheating is necessary, watch the indicator light, and put food in oven promptly after the light goes out.
- Always turn oven OFF before removing food.
- During baking, avoid frequent door openings. Keep door open as short a time as possible if it is opened.
- Cook complete oven meals instead of just one food item. Potatoes, other vegetables, and some desserts will cook together with a main-dish casserole, meat loaf, chicken or roast. Choose foods that cook at the same temperature and in approximately the same time.
- Use residual heat in the oven whenever possible to finish cooking casseroles, oven meals, etc. Also add rolls or precooked desserts to warm oven, using residual heat to warm them.

Features of Your Range



Model JAS02M



Model JAS03M

Feature Index	Explained on page
1 Model and Serial Numbers	2
2 Plug-In Surface Units (may be removed when cleaning under the unit)	18, 19
3 Chrome Plated Drip Pans	18, 19
4 Surface Unit Controls	7
5 Oven Light Switch (Model JAS03M) (lets you turn oven light on and off)	11
6 Oven Temp Knob	11
7 Broil Unit	16, 19

Feature Index	Explained on page
8 Oven Shelf Supports	11
9 Oven Shelves	11, 19
10 Broiler Pan and Rack	16, 17, 19
11 Bake Unit (maybe lifted gently for wiping oven floor)	12, 19
12 Anti-Tip Device	3, 21
13 Oven Light (Model JAS03M)	11, 18
14 Oven Cycling Light	11
15 "ON" Indicator Light for Surface Units	7

Surface Cooking

See Surface Cooking Guide on pages 8 and 9.

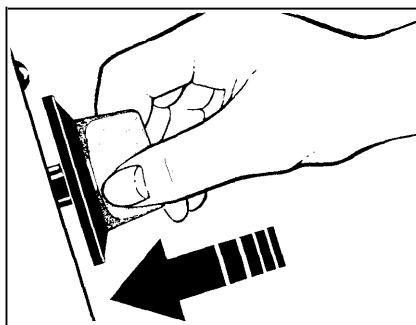
Surface Cooking with Infinite Heat Controls

Your surface units and controls are designed to give you an infinite choice of heat settings for surface unit cooking.

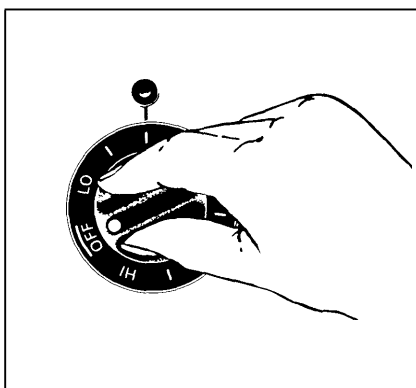
At both OFF and HI positions, there is a slight niche so control “clicks” at those positions; “click” on HI marks the highest setting; the lowest setting is between the words LO and OFF. In a quiet kitchen, you may hear slight “clicking” sounds during cooking, indicating heat settings selected are being maintained.

Switching heats to higher settings always shows a quicker change than switching to lower settings.

How to Set the Controls



Step 1: Grasp control knob and push in.

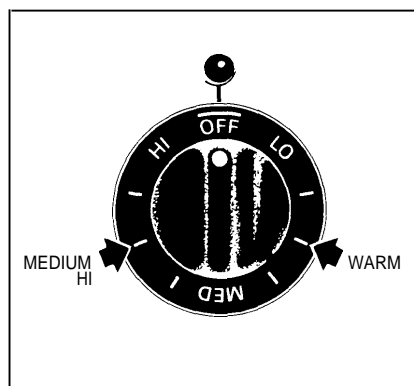


Step 2: Turn either clockwise or counterclockwise to desired heat setting.

Control must be pushed in to set only from OFF position. When control is in any position other than OFF, it maybe rotated without pushing in.

Be sure you turn control to OFF when you finish cooking. An indicator light will glow when ANY heat on any surface unit is on.

Cooking Guide for Using Heat Settings



HI—Quick start for cooking; bring water to boil.

MEDIUM HI—Fast fry, pan broil; maintain fast boil on large amount of food.

MED—Saute and brown; maintain slow boil on large amount of food.

WARM—Steam rice, cereal; maintain serving temperature of most foods.

LO—Cook after starting at HI; cook with little water in covered pan.

NOTE:

1. At HI, MEDIUM HI, never leave food unattended. Boilovers cause smoking; greasy spillovers may catch fire.
2. At WARM, LO, melt chocolate, butter on small unit.

Surface Cooking Guide

Control Settings

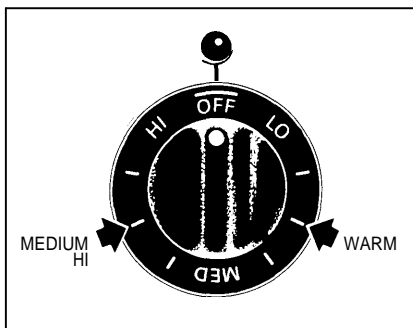
HI—Highest setting.

MEDIUM HI—Setting halfway between HI and MED.

MED-Medium setting.

WARM-Setting halfway between MED and LO.

LO—Lowest setting,



Cookware Tips

1. Use medium-or heavy-weight cookware. Aluminum cookware conducts heat faster than other metals. Cast iron and coated cast iron cookware is slow to absorb heat, but generally cooks evenly at LO or MED settings. Steel pans may cook unevenly if not combined with other metals.

Food	Cookware	Directions and Setting to Start Cooking	Setting to Complete Cooking	Comments
Cereal Cornmeal, grits, oatmeal	Covered Saucepan	HI. In covered pan bring water to boil before adding cereal.	WARM or LO, then add cereal. Finish timing according to package directions.	Cereals bubble and expand as they cook; use large enough saucepan to prevent boilover.
Cocoa	Uncovered Saucepan	HI. Stir together water or milk, cocoa ingredients. Bring just to a boil.	MED, to cook 1 or 2 minutes to completely blend ingredients.	Milk boils over rapidly. Watch as boiling point approaches.
Coffee	Percolator	HI. At first perk, switch heat to WARM.	WARM to maintain gentle but steady perk.	Percolate 8 to 10 minutes for 8 CUPS. less for fewer CUPS.
Eggs Cooked in shell	Covered Saucepan	HI. Cover eggs with cool water. Cover pan, cook until steaming.	WARM. Cook only 3 to 4 minutes for soft cooked; 15 minutes for hard cooked.	If you do not cover skillet, baste eggs with fat to cook tops evenly. Remove cooked eggs with slotted spoon or pancake turner. Eggs continue to set slightly after cooking. For omelet do not stir last few minutes. When set, fold in half.
Fried sunny-side-up	Covered Skillet	MEDIUM HI. Melt butter, add eggs and cover skillet.	Continue cooking at MEDIUM HI until whites are just set, about 3 to 5 more minutes.	
Fried over easy	Uncovered Skillet	HI. Melt butter.	WARM, then add eggs. When bottoms of eggs have just set, carefully turn over to cook other side.	
Poached	Covered Skillet	HI. In covered pan bring water to a boil.	WARM. Carefully add eggs. Cook uncovered about 5 minutes at MEDIUM HI.	
Scrambled or omelets	Uncovered Skillet	HI. Heat butter until light golden in color.	MED. Add egg mixture. Cook, stirring to desired doneness.	
Fruits	Covered Saucepan	HI. In covered pan bring fruit and water to boil.	WARM. Stir occasionally and check for sticking.	Fresh fruit: Use 1/4 to 1/2 cup water per pound of fruit. Dried fruit: Use water as package directs. Time depends on whether fruit has been presoaked. If not, allow more cooking time.
Meats, Poultry Braised: Pot roasts of beef, lamb or veal; pork steaks and chops	Covered Skillet	HI. Melt fat, then add Meat. Switch to MEDIUM HI to brown meat. Add water or other liquid.	WARM. Simmer until fork tender.	Meat can be seasoned and floured before it is browned, if desired. Liquid variations for flavor could be wine, fruit or tomato juice or meat broth. Timing: Steaks 1 to 2-inches: 1 to 2 hours. Beef Stew: 2 to 3 hours. Pot Roast: 2 1/2 to 4 hours.
Pan-fried: Tender chops; thin steaks up to 3/4-inch; minute steaks; hamburgers; franks and sausage; thin fish fillets	Uncovered Skillet	HI. Preheat skillet, then grease lightly.	MEDIUM HI or MED. Brown and cook to desired doneness, turning over as needed.	Pan frying is best for thin steaks and chops. If rare is desired, pre-heat skillet before adding meat.

2. To conserve the most cooking energy, pans should be flat on the bottom, have straight sides and tight fitting lids. Match the size of the saucepan to the size of the surface unit. A pan that extends more than an inch beyond the edge of the trim ring traps heat which causes "crazing" (fine hairline cracks) on porcelain, and discoloration ranging from blue to dark gray on chrome trim rings.

3. Deep Fat Frying. Do not overfill kettle with fat that may spill over when adding food. Frosty foods bubble vigorously. Watch foods frying at high temperatures and keep range and hood clean from accumulated grease.

Food	Cookware	Directions and Setting to Start Cooking	Setting to Complete Cooking	Comments
Fried Chicken	Covered Skillet	HI. Melt fat. Switch to MEDIUM HI to brown chicken.	WARM. Cover skillet and cook until tender. Uncover last few minutes.	For crisp dry chicken, cover only after switching to WARM for 10 minutes. Uncover and cook, turning occasionally 10 to 20 minutes.
Pan fried bacon	Uncovered Skillet	HI. In cold skillet, arrange bacon slices. Cook just until starting to sizzle.	MEDIUM HI. Cook, turning over as needed.	A more attention-free method is to start and cook at MED.
Sauteed: Less tender thin steaks (chuck, round, etc.); liver; thick or whole fish Simmered or stewed meat; chicken; corned beef; smoked pork; stewing beef; tongue; etc.	Covered Skillet	HI. Melt fat. Switch to MED to brown slowly,	WARM. Cover and cook until tender.	Meat may be breaded or marinated in sauce before frying.
	Covered Dutch Oven, Kettle or Large Saucepan	HI. Cover meat with water and cover pan or kettle. Cook until steaming.	WARM. Cook until fork tender. (Water should slowly boil). For very large loads, medium heat may be needed.	Add salt or other seasoning before cooking if meat has not been smoked or otherwise cured.
	Small Uncovered Saucepan. Use small surface unit	LO. Allow 10 to 15 minutes to melt through. Stir to smooth.		When melting marshmallows, add milk or water.
Pancakes or French toast	Skillet or Griddle	MEDIUM HI. Heat skillet 8 to 10 minutes. Grease lightly.	Cook 2 to 3 minutes per side.	Thick batter takes slightly longer time. Turn over pancakes when bubbles rise to surface.
Pasta Noodles or spaghetti	Covered Large Kettle or Pot	HI. In covered kettle, bring salted water to a boil, uncover and add pasta slowly so boiling does not stop.	MEDIUM HI. Cook uncovered until tender. For large amounts, HI may be needed to keep water at rolling boil throughout entire cooking time.	Use large enough kettle to prevent boilover. Pasta doubles in size when cooked.
Pressure Cooking	Pressure Cooker or Canner	HI. Heat until first jiggle is heard.	MEDIUM HI for foods cooking 10 minutes or less. MED for foods over 10 minutes.	Cooker should jiggle 2 to 3 times per minute.
Puddings, Sauces, Candies, Frostings	Uncovered Saucepan	HI. Bring just to boil.	WARM. To finish cooking.	Stir frequently to prevent sticking.
Vegetables Fresh	Covered Saucepan	HI. Measure 1/2 to 1 inch water in saucepan. Add salt and prepared vegetable. In covered saucepan bring to boil.	MED. Cook 1 pound 10 to 30 or more minutes, depending on tenderness of vegetable.	Uncovered pan requires more water and longer time.
Frozen	Covered Saucepan	HI. Measure water and salt as above. Add frozen block of vegetable. In covered saucepan bring to boil.	WARM. Cook according to time on package.	Break up or stir as needed while cooking.
Sauteed: Onions; green peppers; mushrooms; celery; etc.	Uncovered Skillet	HI. In skillet melt fat.	MED. Add vegetable. Cook until desired tenderness is reached.	Turn over or stir vegetable as necessary for even browning.
Rice and Grits	Covered Saucepan	HI. Bring salted water to a boil,	LO. Cover and cook according to time.	Triple in volume after cooking. Time at LO. Rice: 1 cup rice and 2 cups water—25 minutes. Grits: 1 cup grits and 4 cups water—40 minutes,

Questions & Answers

Q. May I can foods and preserves on my surface unit?

A. Yes, but only use cookware designed for canning purposes. Check the manufacturer's instructions and recipes for preserving foods. Be sure canner is flat-bottomed and fits over the center of your Calrod™ unit. Since canning generates large amounts of steam, be careful to avoid burns from steam or heat. Canning should only be done on surface units.

Q. Can I cover my drip pans with foil?

A. No. Clean as recommended in Cleaning Guide.

Q. Can I use special cooking equipment, like an oriental wok, on any surface units?

A. Cookware without flat surfaces is not recommended. The life of your surface unit can be shortened and the range top can be damaged from the high heat needed for this type of cooking.

Q. Why am I not getting the heat I need from my units even though I have the knobs on the right setting?

A. After turning surface unit off and making sure it is cool, check to make sure that your plug-in units are securely fastened into the surface connection.

Q. Why does my cookware tilt when I place it on the surface unit?

A. Because the surface unit is not flat. Make sure that the “feet” on your Calrod® units are sitting tightly in the range top indentation and the reflector ring is flat on the range surface.

Q. Why is the porcelain finish on my cookware coming off?

A. If you set your Calrod® unit higher than required for the cookware material, and leave it, the finish may smoke, crack, pop, or burn depending on the pot or pan. Also, a too high heat for long periods, and small amounts of dry food, may damage the finish.

Home Canning Tips

Canning should be done on surface units only.

In surface cooking, the use of pots extending more than 1-inch beyond edge of surface unit's trim ring is not recommended. However, when canning with water-bath or pressure canner, larger-diameter pots may be used. This is because boiling water temperatures (even under pressure) are not harmful to cooktop surfaces surrounding the surface unit.

HOWEVER, DO NOT USE LARGE DIAMETER CANNERS OR OTHER LARGE DIAMETER POTS FOR FRYING OR BOILING FOODS OTHER THAN WATER.

Most syrup or sauce mixtures—and all types of frying—cook at temperatures much higher than boiling water. Such temperatures could eventually harm cooktop surfaces surrounding surface units.

Observe Following Points in Canning

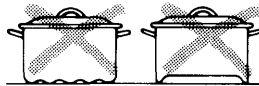
1. Be sure the canner fits over the center of the surface unit. If your range or its location does not allow the canner to be centered on the surface unit, use smaller-diameter pots for good canning results.

2. Flat-bottomed canners must be used. Do not use canners with flanged or rippled bottoms (often found in enamelware) because they don't make enough contact with the surface unit and take too long to boil water.

RIGHT



WRONG



3. When canning, use recipes and procedures from reputable sources. Reliable recipes and procedures are available from the manufacturer of your canner; manufacturers of glass jars for canning, such as Ball and Kerr; and the United States Department of Agriculture Extension Service.

4. Remember that canning is a process that generates large amounts of steam. To avoid burns from steam or heat, be careful when canning.

NOTE: If your range is being operated on low power (voltage), canning may take longer than expected, even though directions have been carefully followed. The process time will be shortened by: (1) using a pressure canner, and (2) starting with **HOT** tap water for fastest heating of large quantities of water.

Using Your Oven

Before Using Your Oven

1. Look at the control. Be sure you understand how to set it properly.
2. Check oven interior. Look at the shelves. Take a practice run at removing and replacing them properly to give sure, sturdy support.
3. Read over information and tips that follow.
4. Keep this book handy so you can refer to it, especially during the first weeks of getting acquainted with your range.

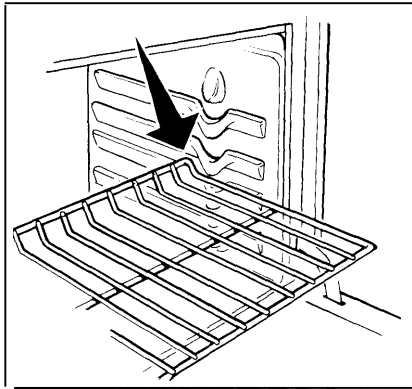
Oven Temperature Control

The OVEN TEMP knob is located on the control panel on the front of the range (see page 6).

Simply turn the knob to the desired cooking temperatures, which are marked in 25°F. increments on the dial. OVEN TEMP maintains the temperature you set, from WM (150°F.) to BROIL (550°F.).

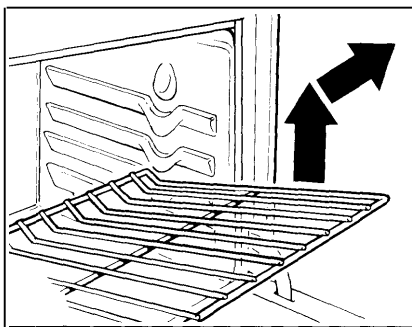
The Oven Cycling Light glows until the oven reaches your selected temperature, then goes off and on with the oven unit(s) during cooking.

Oven Shelves



The shelves are designed with stop-locks so when placed correctly on the shelf supports, they will stop before coming completely out of the oven and will not tilt when you are removing food from them or placing food on them.

When placing cookware on a shelf, pull the shelf out to the “stop” position. Place the cookware on the shelf, then slide the shelf back into the oven. This will eliminate reaching into the hot oven.

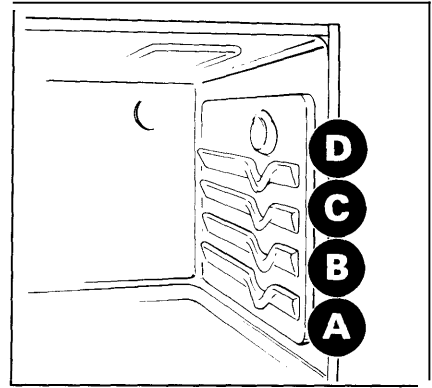


To **remove the shelves** from the oven, pull them toward you, tilt front end upward and pull them out.

To **replace**, place shelf on shelf support with stop-locks (curved extension under shelf) facing up and toward rear of oven. Tilt up front and push shelf toward back of oven until it goes past “stop” on oven wall. Then lower front of shelf and push it all the way back.

Shelf Positions

The oven has four shelf supports—A (bottom), B, C and D (top). Shelf positions for cooking are suggested on Baking and Roasting pages.



Oven Light (Model JAS03M)

Use the switch on the control panel to turn the light on and off.

Baking

How to Set Your Range for Baking

1. Position the shelf or shelves in the oven. If cooking on two shelves at the same time, stagger the pans for best heat circulation.
2. Close oven door. Turn OVEN TEMP knob to desired temperature. Preheat oven for at least 10 minutes if preheating is necessary.
3. Place food in oven on center of shelf. Allow at least 2 inches between edge of bakeware and oven wall or adjacent cookware.
4. Check food for doneness at minimum time on recipe. Cook longer if necessary. Turn OVEN TEMP knob to OFF and remove food.

Preheating

Preheating the oven takes about 10-15 minutes. Preheat the oven only when necessary. Most foods will cook satisfactorily without preheating. If you find preheating is necessary, keep an eye on the indicator light and put food in the oven promptly after light goes out.

Shelf Positions

Most baking is done on the second shelf position (B) from the bottom.

When baking three or four items, use two shelves positioned on the second and fourth sets of supports (B & D) from bottom of oven.

Bake angel food cakes on first shelf position (A) from bottom of oven.

Baking Tips

- Follow a tested recipe and measure the ingredients carefully. If you are using a package mix, follow label directions.
- Do not open the oven door during a baking operation—heat will be lost and the baking time might need to be extended. This could cause poor baking results. If you must open the door, open it partially—only 3 or 4 inches—and close it as quickly as possible.

Common Baking Problems and Possible Solutions

PIES

Burning around edges

- Edges of crust too thin.
- Incorrect baking temperature.

Bottom crust soggy and unbaked

- Allow crust and/or filling to cool sufficiently before filling pie shell.
- Filling maybe too thin or juicy.
- Filling allowed to stand in pie shell before baking. (Fill pie shells and bake immediately.)
- Ingredients and proper measuring affect the quality of the crust. Use a tested recipe and good technique. Make sure there are no tiny holes or tears in a bottom crust. “Patching” a piecrust could cause soaking.

Pie filling runs over

- Top and bottom crust not well sealed together.
- Edges of pie crust not built up high enough.
- Too much filling.
- Check size of pie plate.

Pastry is tough; crust not flaky

- Too much handling.
- Fat too soft or cut in too fine. Roll dough lightly and handle as little as possible.

CAKES

- **Cake** rises higher on one side
- **Batter** spread unevenly in pan.
- Oven shelves not level.
- Using warped pans.

Cakes cracking on top

- Oven temperature too high.
- Batter too thick, follow recipe or exact package directions.
- Check for proper shelf position.
- Check pan size called for in recipe.
- Improper mixing of cake.

Cake falls

- Too much shortening, sugar or liquid.
- Check leavening agent, baking powder or baking soda to assure freshness. Make a habit to note expiration dates of packaged ingredients.
- **Cake** not baked long enough or baked at incorrect temperature.
- If adding oil to a cake mix, make certain the oil is the type and amount specified.

Crust is hard

- Check temperature.
- Check shelf position.

Cake has soggy layer or streaks at bottom

- Undermining ingredients.
- Shortening too soft for proper creaming.
- Too much liquid.

COOKIES & BISCUITS

Doughy center; heavy crust on surface

- Check temperature.
- Check shelf position.
- Follow baking instructions carefully as given in reliable recipe or on convenience food package.
- Flat cookie sheets will give more even baking results. Don't overcrowd foods on a baking sheet.
- Convenience foods used beyond their expiration date.

Browning more noticeable on one side

- Oven door not closed properly, check gasket seal.
- Check shelf position.

Baking Guide

L Aluminum pans conduct heat quickly. For most conventional baking, light, shiny finishes give best results because they help prevent overbrowning. For best browning results, we recommend dull bottom surfaces for cake pans and pie plates.

2. Dark or non-shiny finishes and glass cookware generally absorb heat, which may result in dry, crisp crusts. Reduce oven heat 25°F. if lighter crusts are desired. Rapid browning of some foods can be achieved by preheating cast iron cookware.

3. Preheating the oven is not always necessary, especially for foods which cook longer than 30 to 40 minutes. For food with short cooking times, preheating gives best appearance and crispness.

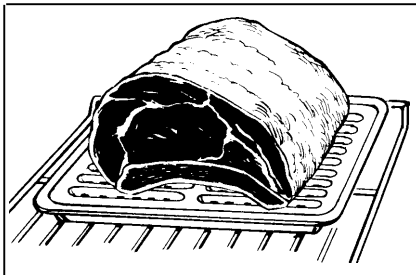
4. Open the oven door to check food as little as possible to prevent uneven heating and to save energy.

Food	Container	Shelf Position	Oven Temperature	Time, Minutes	Comments
Bread					
Biscuits (%-in. thick)	Shiny Cookie Sheet	B, C	400°-4750	15-20	Canned, refrigerated biscuits take 2 to 4 minutes less time.
Coffee cake	Shiny Metal Pan with satin-finish bottom	B, A	350°-4000	20-30	
Corn bread or muffins	Cast Iron or Glass	B	400°-4500	20-40	Preheat cast iron pan for crisp crust.
Gingerbread	Shiny Metal Pan with satin-finish bottom	B	350°	45-55	
Muffins	Shiny Metal Muffin Pans	A, B	400°-4250	20-30	Decrease about 5 minutes for muffin mix, or bake at 450°F for 25 minutes, then at 350°F. for 10 to 15 minutes.
Popovers	Deep Glass or Cast Iron Cups	B	375°	45-60	
Quick loaf bread	Metal or Glass Loaf Pans	B	350°-3750	45-60	
Yeast bread (2 loaves)	Metal or Glass Loaf Pans	A, B	375°-4250	45-60	Dark metal or glass give deepest browning.
Plain rolls	Shiny Oblong or Muffin Pans	A, B	375°-4250	10-25	For thin rolls, Shelf B maybe used.
Sweet rolls	Shiny Oblong or Muffin Pans	B, A	350°-3750	20-30	For thin rolls, Shelf B may be used.
Cakes (without shortening)					
Angel food	Aluminum Tube Pan	A	325°-3750	30-55	Two-piece pan is convenient.
Jelly roll	Metal Jelly Roll Pan	B	375°-4000	10-15	Line pan with waxed paper.
Sponge	Metal or Ceramic Pan	A	325°-350°	45-60	
Cakes					
Bundt cakes	Metal or Ceramic Pan	A, B	325°-3500	45-65	
Cupcakes	Shiny Metal Muffin Pans	B	350°-3750	20-25	Paper liners produce more moist crusts.
Fruit cakes	Metal or Glass Loaf or Tube Pan	A, B	275°-3000	2-4 hrs.	Use 300°F. and Shelf B for small or individual cakes.
Layer	Shiny Metal Pan with satin-finish bottom	B	350°-3750	20-35	
Layer, chocolate	Shiny Metal Pan with satin-finish bottom	B	350°-3750	25-30	
Loaf	Metal or Glass Loaf Pans	B	350°	40-60	
Cookies					
Brownies	Metal or Glass Pans	B, C	325°-3500	25-35	Bar cookies from mix use same time.
Drop	Cookie Sheet	B, C	350°-400°	10-20	Use Shelf C and increase temp.
Refrigerator	Cookie Sheet	B, C	400°-4250	6-12	25°F. to 50°F. for more browning.
Rolled or sliced	Cookie Sheet	B, C	375°-4000	7-12	
Fruits, Other Desserts					
Baked apples	Glass or Metal Pan	A, B, C	350°-4000	30-60	
Custard	Glass Custard Cups or Casserole (set in pan of hot water)	B	300°-3500	30-60	Reduce temp. to 300°F. for large custard. Cook bread or rice pudding with custard base 80 to 90 minutes.
Puddings, Rice and Custard	Glass Custard Cups or Casserole	B	325°	50-90	
Pies					
Frozen	Foil Pan on Cookie Sheet	A	400°-4250	45-70	Large pies use 400°F. and increase time.
Meringue	Spread to crust edges	B, A	325°-3500	15-25	To quickly brown meringue, use 400°F. for 8 to 10 minutes.
One crust	Glass or Satin-finish Metal	A, B	400°-4250	40-60	Custard fillings require lower temperature, longer time.
Two crust	Glass or Satin-finish Metal	B	400°-4250	40-60	
Pastry shell	Glass or Satin-finish Metal	B	450°	12-15	
Miscellaneous					
Baked potatoes	Set on Oven Shelf	A, B, C	325°-4000	60-90	Increase time for large amount or size.
Scalloped dishes	Glass or Metal Pan	A, B, C	325°-3750	30-60	
Souffles	Glass	B	300°-3500	30-75	

Roasting

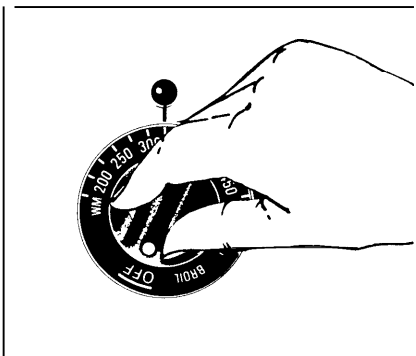
Roasting is cooking by dry heat. Tender meat or poultry can be roasted uncovered in your oven. Roasting temperatures, which should be low and steady, keep spattering to a minimum. When roasting, it is not necessary to sear, baste, cover or add water to your meat.

Roasting is easy; just follow these steps:

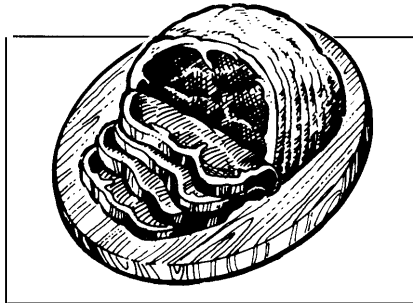


Step 1: Check weight of meat, and place, fat side up, on roasting rack in a shallow pan. (Broiler pan with rack is a good pan for this.) Line broiler pan with aluminum foil when using pan for marinating, cooking with fruits, cooking heavily cured meats, or for basting food during cooking. Avoid spilling these materials on oven liner or door.

Step 2: Place in oven on shelf in A or B position. No preheating is necessary.



Step 3: Turn OVEN TEMP knob to 325°F. Small poultry maybe cooked at 375°F. for best browning. (You may hear a slight clicking sound, indicating the oven is working properly.)



Step 4: Most meats continue to cook slightly while standing, after being removed from the oven. Standing time recommended for roasts is 10 to 20 minutes to allow roast to firm up and make it easier to carve. Internal temperature will rise about 5° to 10°F.; to compensate for temperature rise, if desired, remove roast from oven at 5° to 10°F. less than temperature on guide.

Remember that food will continue to cook in the hot oven and therefore should be removed when the desired internal temperature has been reached.

For Frozen Roasts

- Frozen roasts of beef, pork, lamb, etc., can be started without thawing, but allow 10 to 25 minutes per pound additional time (10 minutes per pound for roasts under 5 pounds, more time for larger roasts).

- Thaw most frozen poultry before roasting to ensure even doneness. Some commercial frozen poultry can be cooked successfully without thawing. Follow directions given on packer's label.

Questions and Answers

Q. Is it necessary to check for doneness with a meat thermometer?

A. Checking the finished internal temperature at the completion of cooking time is recommended. Temperatures are shown in Roasting Guide on opposite page. For roasts over 8 pounds, cooked at 300°F. with reduced time, check with thermometer at half-hour intervals after half the time has passed.

Q. Why is my roast crumbling when I try to carve it?

A. Roasts are easier to slice if allowed to cool 10 to 20 minutes after removing from oven. Be sure to cut across the grain of the meat.

Q. Do I need to preheat my oven each time I cook a roast or poultry?

A. It is rarely necessary to preheat your oven, only for very small roasts, which cook a short length of time.

Q. When buying a roast, are there any special tips that would help me cook it more evenly?

A. Yes. Buy a roast as even in thickness as possible, or buy rolled roasts.

Q. Can I seal the sides of my foil "tent" when roasting a turkey?

A. Sealing the foil will steam the meat. Leaving it unsealed allows the air to circulate and brown the meat.

Roasting Guide

Roasting

1. Position oven shelf at B for small-size roasts (3 to 7 lbs.) and at A for larger roasts.

2. Place meat fat-side up, or poultry breast-side up, on broiler pan or other shallow pan with trivet. Do not cover. Do not stuff poultry until just before roasting. Use meat thermometer for more accurate doneness. (Do not place thermometer in stuffing.)

3. Remove fat and drippings as necessary. Baste as desired.

4. Standing time recommended for roasts is 10 to 20 minutes to allow roast to firm up and make it easier to carve. Internal temperature will rise about 5° to 10°F.; to compensate for temperature rise, if desired, remove roast from oven at 5° to 10°F. less than temperature on guide.

5. Frozen roasts can be conventionally roasted by adding 10 to 25 minutes per pound more time than given in guide for refrigerated roasts, (10 minutes per pound for roasts under 5 pounds.) Defrost poultry before roasting.

Type	Oven Temperature	Doneness	Approximate Roasting Time, in Minutes per Pound		Internal Temperature °F
Meat			3 to 5-lbs.	6 to 8-lbs.	
Tender cuts; rib, high quality sirloin tip, rump or top round*	325°	Rare: Medium: Well Done:	24-30 30-35 35-45	18-22 22-25 28-33	130°-1400 150°-1600 170°-1850
Lamb Leg or bone-in shoulder*	325°	Rare: Medium: Well Done:	21-25 25-30 30-35	20-23 24-28 28-33	130°-1400 150°-1600 170°-1850
Veal shoulder, leg or loin*	325°	Well Done:	35-45	30-40	170°-1800
Pork loin, rib or shoulder*	325°	Well Done:	35-45	30-40	170°-1800
Ham, precooked	325°	To Warm:	10 minutes per pound (any weight)		125°-1300
Ham, raw	325°	Well Done:	Under 10-lbs. 20-30	10 to 15-lbs. 17-20	170°
*For boneless rolled roasts over 6-inches thick, add 5 to 10 minutes per pound to times given above.					
Poultry			3 to 5-lbs.	Over 5-lbs.	
Chicken or Duck	325°	Well Done:	35-40	30-35	185°-1900
Chicken pieces	375°	Well Done:	35-40		185°-1900
Turkey	325°	Well Done:	10 to 15-lbs. 20-25	Over 15-lbs. 15-20	In thigh: 185°-1900

Broiling

Broiling may be slightly different from any previous broiling you may be acquainted with, so be sure to read this section completely.

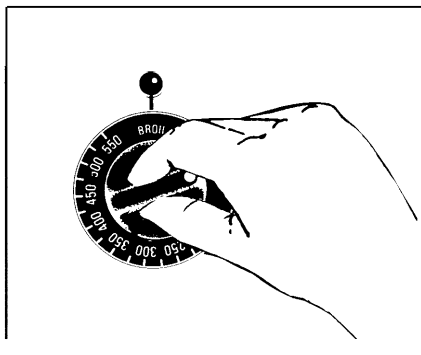
Broiling is cooking food by intense radiant heat from the upper unit in the oven. Most fish and tender cuts of meat can be broiled. Follow these steps to keep spattering and smoking to a minimum.

Step 1: If meat has fat or gristle near edge, cut vertical slashes through both about 2" apart. If desired, fat may be trimmed, leaving layer about 1/8" thick.

Step 2: Place meat on broiler rack in broiler pan which comes with range. Always use rack so fat drips into broiler pan; otherwise juices may become hot enough to catch fire.

Step 3: Position shelf on recommended shelf position as suggested in Broiling Guide on page 17. Most broiling is done on D position.

Step 4: Close the door. Always broil with the door closed.



Step 5: Turn OVEN TEMP knob counterclockwise to BROIL. You will feel a slight niche at the broil position. You may then turn the OVEN TEMP knob clockwise and broil at a lower temperature.

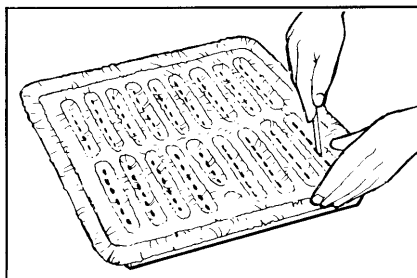
Step 6: Turn food only once during cooking. Time foods for first side per Broiling Guide.

Turn food, then use times given for second side as a guide to preferred doneness. (Where two thicknesses and times are given together, use first times given for thinnest food.)

Step 7: Turn OVEN TEMP knob to OFF. Serve food immediately, and leave pan outside oven to cool during meal for easiest cleaning.

TO RESET THE OVEN FOR BAKING, IT IS NECESSARY 17) TURN THE OVEN TEMP KNOB TO "OFF" and then back on to the temperature setting of your choice. This gets it out of the broil mode.

Use of Aluminum Foil



1. If desired, broiler pan maybe lined with foil and broiler rack may be covered with foil for broiling. ALWAYS BE CERTAIN TO MOLD FOIL THOROUGHLY TO BROILER RACK, AND SLIT FOIL TO CONFORM WITH SLITS IN RACK. Broiler racks are designed to minimize smoking and spattering, and to keep drippings cool during broiling. Stopping fat and meat juices from draining to the broiler pan prevents rack from serving its purpose, and juices may become hot enough to catch fire.

2. DO NOT place a sheet of aluminum foil on shelf. To do so may result in improperly cooked foods, damage to oven finish and increase in heat on outside surfaces of the oven.

3. If desired, a sheet of aluminum foil may be used on floor of the oven under the bake unit. BE CERTAIN FOIL DOES NOT TOUCH BAKE UNIT. Aluminum foil used in this way may slightly affect the browning of some foods. Change foil when it becomes soiled.

Questions & Answers

Q. When broiling, is it necessary to always use a rack in the pan?

A. Yes. Using the rack suspends the meat over the pan. As the meat cooks, the juices fall into the pan, thus keeping meat drier. Juices are protected by the rack and stay cooler, thus preventing excessive spatter and smoking.

Q. Should I salt the meat before broiling?

A. No. Salt draws out the juices and allows them to evaporate. Always salt after cooking. Turn meat with tongs; piercing meat with a fork also allows juices to escape. When broiling poultry or fish, brush each side often with butter.

Q. Why are my meats not turning out as brown as they should?

A. In some areas, the power (voltage) to the range maybe low. In these cases, preheat the broil unit for 10 minutes before placing broiler pan with food in oven. Check to see if you are using the recommended shelf position. Broil for longest period of time indicated in the Broiling Guide. Turn food only once during broiling.

Q. Do I need to grease my broiler rack to prevent meat from sticking?

A. No. The broiler rack is designed to reflect broiler heat, thus keeping the surface cool enough to prevent meat sticking to the surface. However, spraying the broiler rack lightly with a vegetable cooking spray before cooking will make cleanup easier.

Broiling Guide

Broiling

1. Always use broiler pan and rack that comes with your oven. It is designed to minimize smoking and spattering by trapping juices in the shielded lower part of the pan.

2. For steaks and chops, slash fat evenly around outside edges of meat. To slash, cut crosswise through outer fat surface just to the edge of the meat. Use tongs to turn meat over to prevent piercing meat and losing juices.

3. If desired, marinate meats or chicken before broiling. Or brush with barbecue sauce last 5 to 10 minutes only.

4. When arranging food on pan, do not let fatty edges hang over sides, which could soil oven with fat dripping.

5. Broiler does not need to be preheated. However, for very thin foods, or to increase browning, preheat if desired.

7. Frozen Steaks can be conventionally broiled by positioning the oven shelf at next lowest shelf position and increasing cooking time given in this guide 1½ times per side.

8. If your range is connected to 208 Volts, rare steaks may be broiled by preheating broil heater and positioning the oven shelf one position higher.

Food	Quantity and/or Thickness	Shelf Position	First Side Time, Minutes	Second Side Time, Minutes	Comments
Bacon	%-lb. (about 8 thin slices)	C	3 ½	3 ½	Arrange in single layer.
Ground Beef Well Done	1-lb. (4 patties) ½ to ¾ -in. thick	c	7	4-5	Space evenly. Up to 8 patties take about same time.
Beef Steaks Rare Medium Well Done Rare Medium Well Done	1-inch thick (1 to 1½-lbs.) 1%-in. thick (2 to 2½-lbs.)	C C C C C C	7 9 13 10 15 25	7 9 13 7-8 14-16 20-25	Steaks less than 1 inch cook through before browning. Pan frying is recommended. Slash fat.
Chicken	1 whole (2 to 2 ½-lbs.), split lengthwise	A	35	10-15	Reduce times about 5 to 10 minutes per side for cut-up chicken. Brush each side with melted butter. Broil with skin down first and broil with door closed.
Bakery Products Bread (Toast) or Toaster Pastries English Muffins	2 to 4 slices 1 pkg. (2) 2 (split)	C C	1 ½-2 3-4	½	Space evenly. Place English muffins cut-side-up and brush with butter, if desired.
Lobster Tails (6 to 8-oz. each)	2-4	B	13-16	Do not turn over.	Cut through back of shell. Spread open. Brush with melted butter before and after half time.
Fish	1-lb. fillets ¼ to %-in. thick	C	5	5	Handle and turn very carefully. Brush with lemon butter before and during cooking if desired. Preheat broiler to increase browning.
Ham Slices (precooked)	1-in. thick	B	8	8	Increase times 5 to 10 minutes per side for 1%-inch thick or home cured.
Pork Chops Well Done	2 (½ inch) 2 (1-in. thick) about 1 lb.	C B	10 13	10 13	Slash fat
Lamb Chops Medium Well Done Medium Well Done	2(1 inch) about 10 to 12 oz 2 (1½ inch) about 1 lb.	C C C B	8 10 10 17	4-7 10 4-6 12-14	Slash fat.
Wieners and similar precooked sausages, bratwurst	1-lb. pkg. (10)	C	6	1-2	If desired, split sausages in half lengthwise; cut into 5 to 6-inch pieces.

Care and Cleaning

Proper care and cleaning are important so your range will give you efficient and satisfactory service. **Follow** these directions carefully in caring for your range to assure safe and proper maintenance.

Finishes

The porcelain enamel finish is sturdy but breakable if misused. This finish is acid-resistant. However, any acid foods spilled (such as fruit juices, tomato or vinegar) should not be permitted to remain on the finish.

Lamp Replacement

(Model JAS03M)

CAUTION: Before replacing your oven lamp bulb, disconnect the electric power for your range at the main fuse or circuit breaker panel. Be sure to let the bulb cool completely before removing or replacing it.

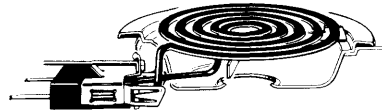
- Replace bulb with 40-watt home appliance bulb.
- Connect electric power to range.

Plug-In Surface Units

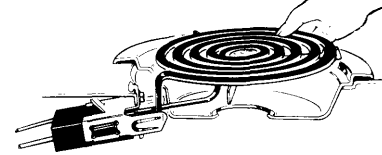
Clean the area under the drip pans **often**. Built-up soil, especially grease, may catch fire. To make cleaning easier, plug-in units are removable.

Caution: Be sure all controls are turned to **OFF** and surface units are cool before attempting to remove them.

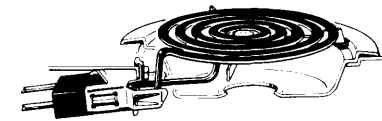
After removing the plug-in units, remove the drip pans under the units and clean them according to directions in the Cleaning Guide on page 19. Wipe around the edges of the surface unit openings. Clean the area below the units. Rinse all washed areas with a damp cloth or sponge.



Plug-in units can be removed.

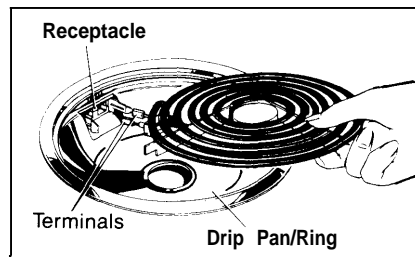


Lift a plug-in unit about 1" above the drip pan—just enough to grasp it—and you can pull it out.



Do not lift a plug-in unit more than 1". If you do, it may not lie flat on the drip pan when you plug it back in.

Repeated lifting of the plug-in unit more than 1" above the drip pan can permanently damage the receptacle.



To replace a plug-in unit:

- First place the drip pan into the surface unit cavity found on top of the cooktop so the unit receptacle can be seen through the opening in the pan.
- Insert the terminals of the plug-in unit through the opening in the drip pan and into the receptacle.
- Guide the surface unit into place so it fits evenly into the drip pan.

CAUTION

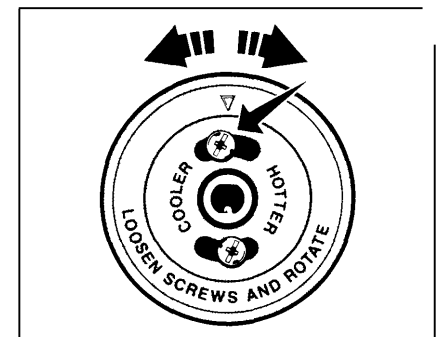
- Do not attempt to clean plug-in surface units in an automatic dishwasher.
- Do not immerse plug-in surface units in liquids of any kind.

- Do not bend the plug-in surface unit plug terminals.
- Do not attempt to clean, adjust or in any way repair the plug-in receptacle.

Adjusting Oven Thermostat

Use the time given on a recipe when cooking the first time. Oven thermostats, in time, may "drift" from the factory setting and differences in timing between an old and a new oven of 5 to 10 minutes are not unusual. If you find that your foods consistently brown too little or too much, you may make a simple adjustment in the thermostat (Oven Temp) knob.

Pull the knob off the shaft, look at the back of the knob and note the current setting before making any adjustment. The knob is factory set with the top screw directly under the pointer.



To adjust the thermostat:

1. Pull off the knob.
2. Loosen both screws on back of the knob.
3. Hold both parts of the knob and turn so the top screw moves in the desired direction. **HOTTER** to increase temperature, **COOLER** to decrease temperature. You will hear and feel the notches as you turn the knob. Each notch changes temperature about 10°.
4. Tighten the screws.
5. Return the knob to the range.

Recheck oven performance before making an additional adjustment.

Cleaning Guide

NOTE: Let range/oven parts cool before touching or handling.

PART	MATERIALS TO USE	GENERAL DIRECTIONS	
Bake Unit and Broil Unit		Do not clean the bake unit or broil unit. Any soil will burn off when the unit is heated. NOTE: The bake unit can be lifted gently to clean the oven floor. If spillover, residue, or ash accumulates around the bake unit, gently wipe around the unit with warm water.	
Broiler Pan and Rack	<ul style="list-style-type: none"> ● Soap and Water ● Soap-Filled Scouring Pad ● Commercial Oven Cleaner ● Dishwasher 	Drain fat, cool pan and rack slightly. (Do not let soiled pan and rack stand in oven to cool.) Sprinkle on detergent. Fill the pan with warm water and spread cloth or paper towel over the rack. Let pan and rack stand for a few minutes. Wash; scour if necessary. Rinse and dry. OPTION: The broiler pan and rack may also be cleaned in a dishwasher.	
Control Knobs: Range Top and Oven	<ul style="list-style-type: none"> ● Mild Soap and Water 	Pull off knobs. Wash gently but do not soak. Dry and return controls to range.	
Porcelain Enamel and Painted Surfaces*	<ul style="list-style-type: none"> ● Paper Towel ● Dry Cloth ● Soap and Water 	DO NOT USE oven cleaners, cleansing powders or harsh abrasives. These might scratch the surface.	If acids should spill on the range while it is hot, use a dry paper towel or cloth to wipe up right away. When the surface has cooled, wash and rinse. For other spills, such as fat smatterings, etc., wash with soap and water when cooled and then rinse. Polish with dry cloth.
Oven Door*	<ul style="list-style-type: none"> ● Soap and Water 	DO NOT USE oven cleaners, cleansing powders or harsh abrasives.	Use soap and water to thoroughly clean both the inside and outside of door. Rinse well. NOTE: Soap left on door liner causes additional stains when the oven is reheated.
Oven Liner* (CAUTION: When in use, light bulbs can become warm enough to break if touched with moist cloth or towel. When cleaning, avoid touching warm lamps with cleaning cloths if lamp cover is removed.)	<ul style="list-style-type: none"> ● Soap and Water ● Soap-Filled Scouring Pad ● Commercial Oven Cleaner 	Cool before cleaning, FOR LIGHT SOIL: Frequent wiping with mild soap and water (especially after cooking meat) will prolong the time between major cleanings. Rinse thoroughly. NOTE: Soap left on liner causes additional stains when oven is reheated. FOR HEAVY SOIL: Choose a non-abrasive cleaner and follow label instructions, using thin layer of cleaner. Use of rubber gloves is recommended. Wipe or rub lightly on stubborn spots. Rinse well. Wipe off any oven cleaner that gets on thermostat bulb. When rinsing oven after cleaning, also wipe thermostat bulb.	
Shelves	<ul style="list-style-type: none"> ● Soap and Water ● Soap-Filled Scouring Pad ● Commercial Oven Cleaner 	Your shelves can be cleaned by using any and all mentioned materials. Rinse thoroughly to remove all materials after cleaning. NOTE: Some commercial oven cleaners cause darkening and discoloration. When using for first time, test cleaner on small part of shelf and check for discoloration before completely cleaning.	
Calrod® Surface Unit Coils		DO NOT USE dishwasher to clean the surface unit coils.	Spatters and spills burn away when the coils are heated. At the end of a meal, remove all utensils from the Calrod® unit and heat the soiled units at HI. Let the soil burn off about a minute and switch the units to OFF. Avoid getting cleaning materials on the coils. Wipe off any cleaning materials with a damp paper towel <i>before</i> heating the Calrod® unit. DO NOT handle the unit before completely cooled. DO NOT immerse plug-in units in any kind of liquid.
Chrome-Plated Drip Pans	<ul style="list-style-type: none"> ● Soap and Water ● Stiff-Bristled Brush ● Soap-Filled Scouring Pad (Non-metallic) ● Dishwasher 	Cool pan slightly. Sprinkle on detergent and wash or scour pan with warm water. Rinse and dry. In addition, pan may also be cleaned in the dishwasher. Wipe all drip pans after each cooking so unnoticed spatter will not “burn on” next time you cook. To remove “burned-on” spatters use any or all cleaning materials mentioned. Rub <i>lightly</i> with scouring pad to prevent scratching of the surface.	

*Spillage of marinades, fruit juices, tomato sauces and basting materials containing acids may cause discoloration. Spillovers should be wiped up immediately, with care being taken not to touch any hot portion of the oven. When the surface is cool, clean and rinse.



Questions? Use This Problem Solver

PROBLEM	POSSIBLE CAUSE AND REMEDY
OVEN WILL NOT WORK	<ul style="list-style-type: none">• Plug on range is not completely inserted in the electrical outlet.• The circuit breaker in your house has been tripped, or a fuse has been blown.• Oven Temp knob not properly set.
OVEN LIGHT DOES NOT WORK (Model JAS03M)	<ul style="list-style-type: none">• Light bulb is loose.• Bulb is defective. Replace.• Switch operating oven light is broken. Call for service.
FOOD DOES NOT BROIL PROPERLY	<ul style="list-style-type: none">• OVEN TEMP knob not set at BROIL.• Improper shelf position being used. Check Broiling Guide.• Food is being cooked on hot pan.• Cookware is not suited for broiling.• Aluminum foil used on the broil pan rack has not been fitted properly and slit as recommended.
FOOD DOES NOT ROAST OR BAKE PROPERLY	<ul style="list-style-type: none">• OVEN TEMP knob not set on correct temperature.• Shelf position is incorrect. Check Roasting or Baking Guides.• Oven shelf is not level.• Necessary preheating was not done.• Incorrect cookware or cookware of improper size is being used.• A foil tent was not used when needed to slow down browning during roasting.
SURFACE UNITS NOT FUNCTIONING PROPERLY	<ul style="list-style-type: none">• Surface units are not plugged in solidly.• Drip pans are not set securely in the range top.• Surface unit controls are not properly set.

If you need more help.. call, toll free:

GE Answer Center™

800.626.2000

consumer information service

Anti-Tip Device Installation Instructions for Device Kit No. WBO6X0103



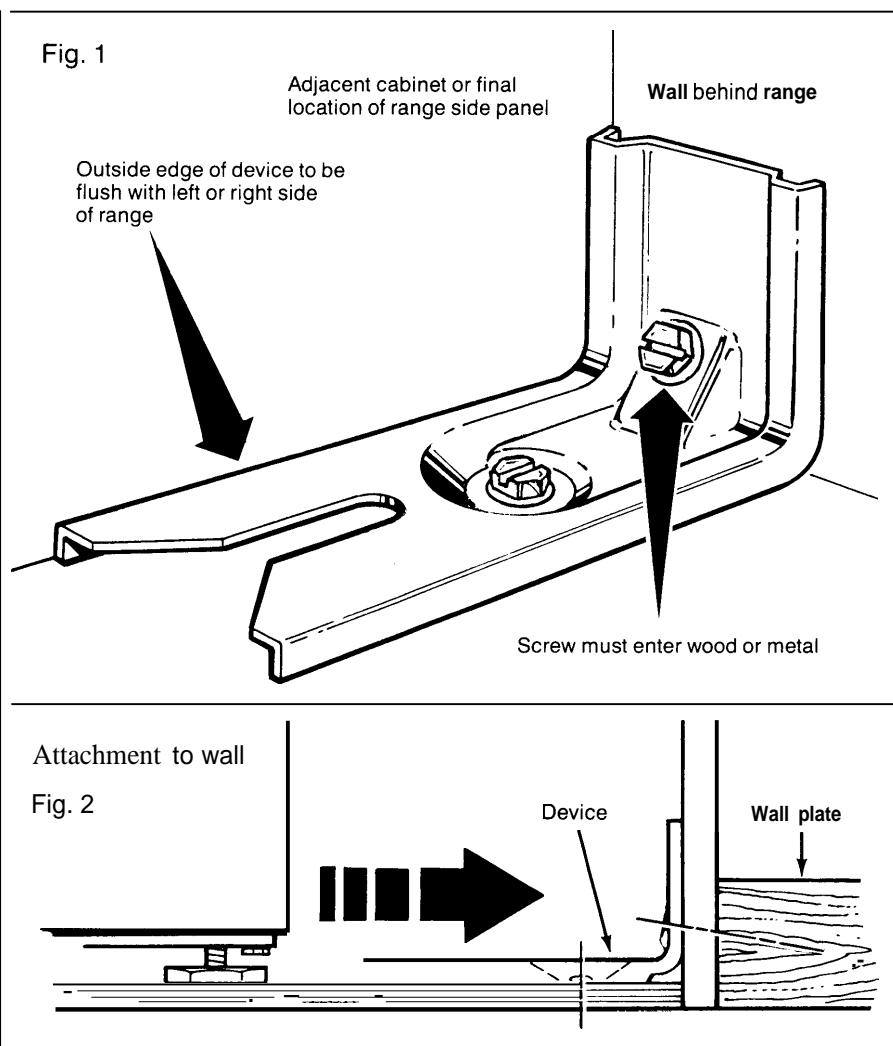
WARNING

- ALL RANGES CAN TIP
- INJURY COULD RESULT
- INSTALL ANTI-TIP
DEVICE PACKED WITH
RANGE
- SEE INSTRUCTIONS

Tools Needed

- Phillips head screwdriver
- 1 $\frac{3}{8}$ " or adjustable wrench
- Flat blade screwdriver

Device attaches to floor or wall to hold either right or left rear leg leveler. If fastening to floor, be sure that screws do not penetrate electrical wiring or plumbing. If this cannot be determined, use shorter screws that will not penetrate through flooring.



1. Decide whether the device will be installed on the right or left side of range location.

2. If the device side of the range is adjacent to a cabinet, place the device against back wall and cabinet as shown in figure 1.

If there is no adjacent cabinet, determine where the location of the range side (painted outside panel) will be. Place the device with its outside edge at this location and against back wall. See figure 1.

3. Determine whether you will anchor the device to the floor or to the wall as shown in figure 2. For greater stability fasten the device to both the wall and the floor if possible. Fasten the device securely with the screws provided. Screws are self-drilling in wood, plywood, particle and chip board, and most metal framing. If attaching to masonry you can buy suitable screws and anchors at hardware stores. Use a masonry drill to drill the required holes.

4. Using the wrench, back out the four leg levelers at least two turns. See your installation guide for more leveling information before positioning range.

5. Slide the range into place.

Electrical Connection

We recommend that you have the electrical hookup of your range done by a qualified electrician. Have the electrician show you where your range disconnect is located.

Call your Electric Company and ask which codes apply in your area. If there are no codes, you must follow the **NATIONAL ELECTRICAL CODE**, ANSI/NFPA NO. 70-1987.

You can get a copy by writing:

National Fire Protection
Association

Batterymarch Park

Quincy, MA 02269

If you fail to wire your range in accordance with governing codes, you may create a hazardous condition.

You must use a three-wire, single-phase AC 120/240 Volt or 208Y/120 Volt, 60 Hertz electrical system to operate your range.

Use #8 wire and 40 Amp fuse or circuit breaker for 120/240 Volt and 208/120 Volt systems.

Do not use aluminum wiring to connect your range to the household circuit.

To Make Electrical Connection:

1. Remove the junction block access cover (on range back).
2. Use a 3-wire flexible cord (must be rated for 40 Amps–125/250 Volts, with closed loop terminals and approved for use with household electrical ranges) or a 4-wire flexible cord (required for mobile homes or where local codes do not allow grounding through the neutral).

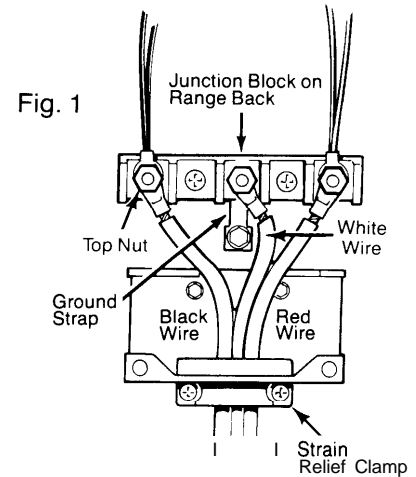
You must use the strain relief clamp provided with the range to hold the cord.

Hard Wiring

The power cord bracket also incorporates a 7/8" diameter opening for hard wiring (armored cable, flexible conduit, romex wire, etc.). If this type of wire is used, remove the strain relief clamp and bracket and reposition the bracket so the 7/8" diameter hole is at the bottom to accept the hard wiring.

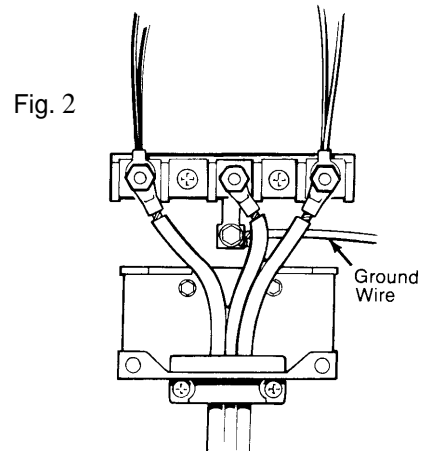
Three Wire Cord Connection (Fig. 1)

1. Remove the top nuts on the junction block studs.
2. Tighten the back nuts.
3. Install the three wire cord and the strain relief in the hole in the strain relief bracket.
4. Connect the red and black leads to the outer terminals and the white lead to the center terminal.
5. Push the cord upward (to relieve strain), while tightening the strain relief clamp.



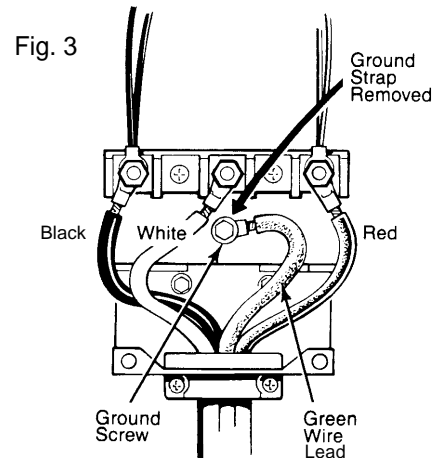
If local codes require an ungrounded neutral (Fig. 2):

Follow steps 1 through 5 above. Then loosen the screw from the ground strap and fasten a #10 copper wire to the range. Secure the other end of the wire to a grounded cold water pipe or use another approved grounding method.



Four Wire Cord Connection (Fig. 3)

1. Remove the top nuts on the junction block studs.
2. Tighten the back nuts.
3. Remove the ground screw; then remove the ground strap.
4. Install the four wire cord and strain relief in the hole in the strain relief bracket.
5. Connect the red and black leads to the outside terminals and the white lead to the center terminal.
6. Attach the green lead below the junction block with the ground screw that was removed earlier (step 3).

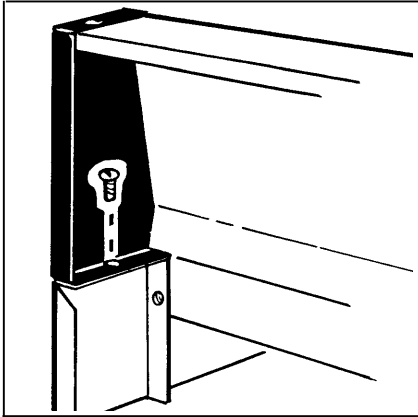


7. Push the strain relief upward (to relieve strain) while tightening the strain relief clamp.

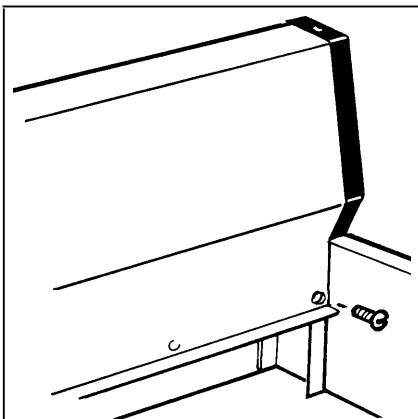
Installation Instructions (continued)

Installing the Backguard

1. Place the backguard on top of the end panels at the rear of the range.



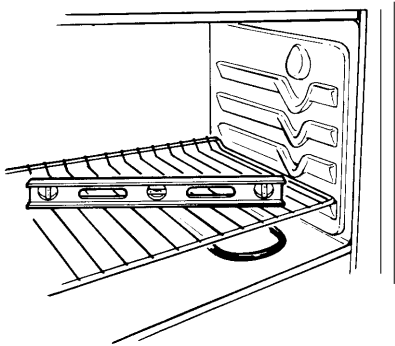
2. Insert two machine screws through the holes at the bottom of each end cap. Secure the screws to the range frame with the hex nuts provided.



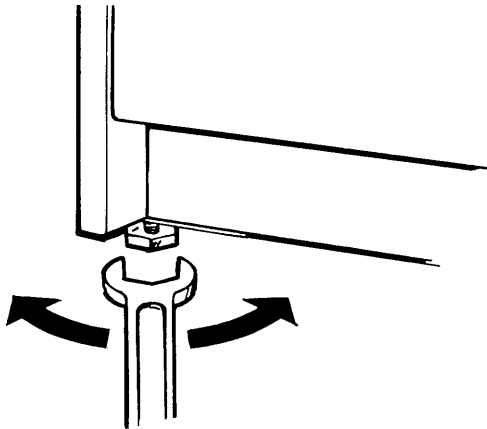
3. Insert two machine screws through the front of the backguard at each end. Secure the screws to the range frame with the hex nuts provided.

Leveling the Range

For proper cooking and baking the range must be leveled. Leveling legs are located on each corner at the base of the range.



Install the oven shelves (see use and care section for instructions). Put a spirit level or a glass measuring cup partially filled with water on one of the oven shelves.



Use a 1 $\frac{3}{8}$ " open end wrench or an adjustable wrench to back out the four leveling legs two or three turns each. Now use the wrench to adjust the leveling legs until the range is level.

Slide range back towards the wall being careful not to damage the sides or top of the range, or the adjacent cabinets.

Notes

Notes

If You Need Service

To obtain service, see your warranty on the back page of this book.

We're proud of our service and want you to be pleased. If for some reason you are not happy with the service you receive, here are three steps to follow for further help.

FIRST, contact the people who serviced your appliance. Explain why you are not pleased. In most cases, this will solve the problem.

NEXT, if you are still not pleased, write all the details—including your phone number—to:

Manager, Consumer Relations
GE Appliances
Appliance Park
Louisville, Kentucky 40225

FINALLY, if your problem is still not resolved, write:

Major Appliance
Consumer Action Panel
20 North Wacker Drive
Chicago, Illinois 60606

YOUR GENERAL ELECTRIC RANGE WARRANTY

Save proof of original purchase date such as your sales slip or **cancelled** check to establish warranty period.

WHAT IS COVERED

FULL ONE-YEAR WARRANTY

For one year from date of original purchase, we will provide, free of charge, parts and service labor in your home to repair or replace **any part of the range** that fails because of a manufacturing defect.

This **warranty** is extended to the original purchaser and any succeeding owner for products purchased for ordinary home use in the 48 mainland states, Hawaii and Washington, D.C. In Alaska the warranty is the same except that it is **LIMITED** because you must pay to ship the product to the service shop or for the service technician's travel costs to your home.

All warranty service will be provided by our Factory Service Centers or by our authorized Customer Care" servicers during normal working hours.

Look in the White or Yellow Pages of your telephone directory for GENERAL ELECTRIC COMPANY, GENERAL ELECTRIC FACTORY SERVICE, GENERAL ELECTRIC-HOTPOINT FACTORY SERVICE or GENERAL ELECTRIC CUSTOMER CARE" SERVICE.

WHAT IS **NOT** COVERED

- Service trips to your home to teach you how to use the product.

Read your Use and Care material.

If you then have any questions about operating the product, please contact your dealer or our Consumer Affairs office at the address below, or call, toll free:

GE Answer Center®
800.626.2000
consumer information service

- Improper installation.

If you have an installation problem, contact your dealer or installer. You are responsible for providing adequate electrical, gas, exhausting and other connecting facilities.

- Replacement of house fuses or resetting of circuit breakers.

- Failure of the product if it is used for other than its intended purpose or used commercially.

• Damage to product caused by accident, fire, floods or acts of God.

WARRANTOR IS *NOT* RESPONSIBLE FOR CONSEQUENTIAL DAMAGES.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. To know what your legal rights are in your state, consult your local or state consumer affairs office or your state's Attorney General.

Warrantor: General Electric Company

**If further help is needed concerning this warranty, write:
Manager—Consumer Affairs, GE Appliances, Louisville, KY 40225**